

SPINACH AND TOMATO LASAGNE WITH MOZZARELLA

Prep + cook time: 1h 40 min **Serves:** 4–6 servings

Ingredients

FOR THE BÉCHAMEL:

3 tbsp unsalted butter, cubed
3 tbsp plain flour
750 ml whole milk
1/4 tsp fresh nutmeg, grated
salt
freshly ground black pepper

FOR THE FILLING:

180 g | 3/4 cup cream cheese, softened
100 g | 1/2 cup butter, softened
375 g | 2 cups icing sugar, sifted
1 tsp vanilla extract

TO ASSEMBLE:

12 lasagne sheets
6 medium vine tomatoes, cored and sliced
50 g | 2 cups basil leaves
100 g | 1 cup grated mozzarella

1. For the béchamel: Melt the butter in a large saucepan set over medium heat.
2. Sprinkle over the flour, stir well, and cook for a further minute. Gradually whisk in the milk in a slow, steady stream until fully incorporated.
3. Continue to cook until thickened, about 5 minutes. Stir in the nutmeg and some salt and pepper to taste. Remove from the heat and cover.
4. For the filling: Heat the olive oil in a large sauté pan or wok set over medium heat. Add the onion and a pinch of salt, sweating until softened, about 5 minutes.
5. Add the spinach to the pan in handfuls, waiting for the leaves to wilt before adding the next handful. Remove from the heat and season with salt and pepper.
6. To assemble: Preheat the oven to 180°C (160° fan) | 350F | gas 4. Grease and rectangular baking dish with olive oil.
7. Blanch the lasagne sheets in a large saucepan of salted, boiling water until just malleable, 30-45 seconds.
8. Drain well and refresh in a bowl of iced water. Drain again and pat dry with kitchen paper. Give the béchamel a quick stir to loosen it.
9. Place four lasagne sheets on the baking tray, spaced apart. Top with spoonfuls of béchamel and arrange some spinach and onion, tomato slices, and basil leaves on top (reserve some for the garnish).
10. Build another two layers in the same fashion. Finish by topping the lasagne with the grated mozzarella; drizzle with olive oil and season with a little salt and pepper.
11. Bake until golden brown at the edges and bubbling, 40-50 minutes.
12. Remove from the oven and let stand for 5 minutes before serving with a garnish of the remaining basil.

